

BOUNDARY BREAKS

DID YOU KNOW?

“Gewurz” means “spice” in German?

- Like Riesling, Gewurztraminer is a “cool climate grape variety”.
- The fruit retains it's acidity through-out the season until harvest.
- The result is a rich, aromatic, food-friendly wine.

2017 Gewurztraminer

WHAT MAKES OUR GEWURZTRAMINER SPECIAL

- We harvest the fruit at an optimal time for a balance of floral notes and spice.
- At this level of ripeness, the fruit retains it's acidity and makes it a perfect pairing for Thai, Asian, Indian or American holiday meals, such as Thanksgiving.
- Our Gewurztraminer is much more subtle and earthy than Gewurztraminers that exhibit strong notes of rose petals and perfume.

2017 VINTAGE NOTES

The summer of 2017 was unseasonably cool. Fruit was less ripe than normal into mid-September. Then, fortunately, six weeks of warm, dry weather followed enabling fruit to hang on the vines longer than usual. We picked this fruit earlier to avoid heavier floral characteristics common in some over-ripe Gewurztraminer.

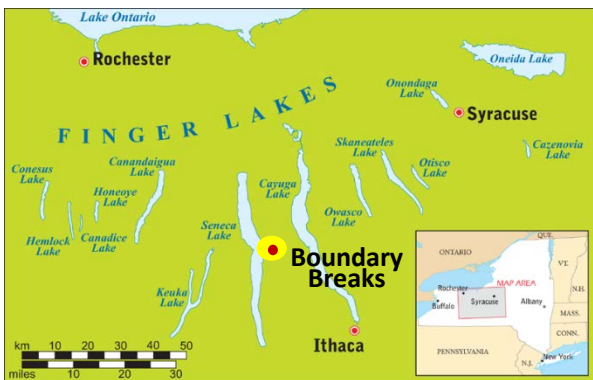
TECHNICAL NOTES

Country: USA
Region: New York
AVA: Finger Lakes
Varietal: 100% Estate-Grown
Harvest Date: Oct. 15, 2017
Brix at Harvest: 22.5
Winemaker: David Breeden

Fermentation: Stainless steel.
Alcohol: 12.8%
Residual Sugar: 1.0%
Titrateable Acidity: 6.3 g/l
pH: 3.26
Bottling Date: Feb 20, 2018
Cases Produced: 475; **SRP:** \$22.95

PRAISE FOR 2017 GEWURZTRAMINER

Wine Spectator: 88 Points “Spicy, brimming with lychee, green melon and spice notes, backed by a rounded yet persistent finish. Tasty. Drink now.” --JM



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties-- principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.